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H755 R Using the surplus peaches

A radio talk by Mrs. Rowena Schmidt Carpenter, Bureau of Home Economics, in the Department of Agriculture period of the National Farm and Home Hour, through WRC and 43 associate NBC stations, Thursday, August 13, 1931.

Ho do you do, Homemakers!

The way you've been asking us what to do with peaches, and the way the crop reports have been recording millions upon millions of bushels, it seemed to me I ought to drop everything else and talk peaches today. Have you heard that if all the peaches on the trees this year ripen, we are likely to have more than 77 million bushels to make use of, 40 per cent more than the average crop of the last five years? This is the largest peach crop ever recorded, with California in the lead and Georgia coming second. Texas, Arkansas and Oklahoma have produced bumper crops, and here in our own neighborhood, Maryland and Virginia orchards are loaded to the breaking point. Before long Illinois will flood the market with another big addition to the crop. New Jersey and New York peaches are waiting their turn to be used as soon as we've taken care of some of these earlier varieties. So surely may we say wherever we are: Peaches to right of us; peaches to left of us; peaches in front of us,--and make our plans to use them to advantage.

When we began to look over our peach recipes at the Bureau, we found such a nice lot of them and many of them not yet in print, that we decided to get them together and have them mimeographed to send you if you wish them. We have divided our suggestions into two groups: first are the ideas for USING THE PEACHES, recipes for every day during the peach season. On cool days such as we've enjoyed this week when we don't mind having the oven going there are peach dumplings, peach cream pie, cobbler, short cake, or hot broiled peaches.

Maybe broiled peaches are a new idea at your house. "Broiled steak or broiled fish, but never have I heard of broiled peaches", was the response of a friend of mine to this suggestion. They are so good I want you to try them if you never have. Place halves of large, ripe pared peaches with the pit side up in a shallow baking dish, pour over them a small quantity of melted butter, sprinkle with powdered sugar, and add a very little salt. Broil them under a flame or bake in the oven until the peaches are cooked through and slightly browned. You may serve them hot with the meat course, or either hot or cold for dessert. Some people add no sugar when preparing them for the meat course. Next winter when you open canned peaches, you can fix them this same way, cooking them only long enough to heat through.

With hot weather still in store for us, you will like to know about Peach Melba, large halves of peaches served with sirup, vanilla, ice cream, and chopped nuts, and you may want our directions for making peach flavored frozen desserts. One of our extra special recipes when it comes to delicious flavor is Jellied peaches and almonds, and another that to my notion runs it a close second is fresh peach tapioca. The children in the family always love puddings, whether thickened with tapioca, rice, bread, or cornstarch.  
(over)

We ought to remember in the summer to use fresh fruit in flavoring puddings for the children and then serve them to the whole family. Juicy ripe peaches cut in small pieces and stewed with sugar, cook up into an excellent sauce to serve over ice cream, puddings or plain cake.

I mustn't forget about our suggestions for saving the surplus of the peach crop for next winter. That reminds me of a letter that came from one of you lately, asking for canning, pickling and preserving directions, and telling me that you were getting ready to put up as much as possible this summer so there would be some to spare at your house next winter for less fortunate families. Maybe that gives some of the rest of you a reason for being interested in this idea of saving the peach crop for winter use. Canning is our old standby as an easy means of putting up lots in a short time. If your pantry space is too limited for you to store many jars of canned foods, you will at least want to make some peach butter, jam or marmalade, put up some preserves, and pickle a few clingstone peaches to serve as a sweet relish with baked ham next winter. I haven't said anything about varieties of peaches. They vary somewhat according to the section of the country and the time of the summer, and they're all good. You will remember to select a firm white clingstone peach free from blemishes for pickling and for preserves. The softer, yellow-fleshed varieties work up well in most every other way.